

*Weddings*  
*at Norwich Inn*

**Bridal Event Menus**

## ***Breakfast and Brunch Offerings***

### ***New Englander Breakfast***

*Assorted Fruit Juices*  
*Fresh Fruit Medley*  
*Norwich Inn Bakery Basket*  
*French Toast with Maple Syrup*  
*Fluffy Scrambled Eggs*  
*Breakfast Potatoes*

*Choice of:*

*Applewood Smoked Bacon or Breakfast Sausage*

*Coffee, Decaffeinated Coffee and Assorted Teas*

*\$21.95 per person*  
*(20 person minimum)*

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### ***Norwich Inn Brunch Buffet***

*Assorted Fruit Juices*  
*Fresh Fruit Medley*

*Choice of:*

*Mixed Garden Greens*

*tomatoes, cucumbers, carrots & red onion with house-made dressing*  
*or*

*Caesar Salad with Croutons and Parmesan Cheese*

#### ***Breakfast Items:***

*Norwich Inn Bakery Basket*  
*Fluffy Scrambled Eggs*  
*French Toast with Maple Syrup*  
*Breakfast Potatoes*

*Choice of:*

*Applewood Smoked Bacon or Breakfast Sausage*

#### ***Entrées and Accompaniments***

*Lemon Pepper Chicken*  
*Gemelli Pasta tossed with Sautéed Spinach, Mushrooms, Roasted Tomatoes, Garlic & Olive Oil*  
*Vegetables of the season*

*Chef's Dessert Display*

*Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea*

*\$34.95 per person*  
*(30 person minimum)*

*Add Assorted Soft Drinks at \$2.50 each*

*All pricing is subject to a 20% service charge and applicable CT sales tax. Prices are subject to change.*

*860-425-3686*

## ***Lunch Buffet Offerings***

### ***April Showers & May Flowers***

*Soup of the Moment*

*Fresh Fruit Salad*

*Caesar Salad Display with Grilled Chicken, Grilled Beef & Salmon, Croutons, Parmesan Cheese and Caesar Dressing*

*Rigatoni with Broccoli, Cannellini Beans & Italian Sausage*

*An assortment of warm rolls & sweet butter*

*Chef's Dessert Display*

*Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea*

*Add Assorted Sodas at \$2.50 each*

*\$25.95 per person*

*(20 person minimum)*

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### ***Celebriamo***

*Pasta Salad with Fresh Basil, Sun-Dried Tomatoes & Olive Oil*

*Mixed Garden Greens with Grilled Apple, Goat Cheese, Cinnamon Walnuts & Balsamic Vinaigrette*

*Grilled Chicken with Capers, Lemon & Artichoke*

*Baked Salmon Provençal with garlic, tomatoes, olives, mushrooms & olive oil*

*Wild Rice Pilaf*

*Vegetables of the Season*

*An assortment of warm rolls & sweet butter*

*Chef's Dessert Display*

*Coffee, Decaffeinated Coffee, Assorted Teas and Iced Tea*

*Add Assorted Sodas at \$2.50 each*

*\$23.95 per person*

*(20 person minimum)*

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### ***Afternoon Tea***

*Assorted Premium Revolution Brand Teas including English Breakfast, Chamomile, Orange Garden & Earl Grey*

*Tea Sandwiches*

*(Choose 4)*

*Cream Cheese & Cucumber, Roast Beef with Boursin, Smoked Salmon on Pumpernickel, Tomato & Red Onion, Sweet Butter*

*& Watercress, Turkey with Cranberry Mayonnaise & Cheese,*

*Egg Salad, Tuna Salad, Ham Salad*

*Fresh Fruit Skewers with Yogurt Dip*

*Freshly Baked Scones with Orange Marmalade and Devonshire Cream*

*\$24.95 per person*

*(20 person minimum)*

*Add Assorted Sodas & Iced Tea for \$3.50 per person*

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## ***Plated Offerings***

### ***Appetizers & Salads***

*(Choice of One)*

*Soup of the moment*

*Mixed Garden Greens with House Dressing*

*Lemon Sorbet with Fresh Berries served in a Florentine Cup*

### ***Entrées***

*Please select two entrees. Please add \$3.95 for third choice.*

*Guaranteed counts required 72 hours prior for all entrée choices.*

*Grilled Chicken Caesar Salad - \$22.95 per person*

*Warm Grilled Salmon on a Bed of baby vegetables with a Citrus-Dill Dressing - \$22.95 per person*

*Chicken Francaise with a Lemon-White Wine Sauce - \$22.95 per person*

*New England Style Baked Cod with Garlic Butter Crumb Topping - \$22.95 per person*

*Cheese Tortellini with a Pesto-Alfredo sauce - \$22.95 per person*

*Penne with Sautéed Spinach, Mushrooms, Roasted Tomatoes, Garlic & Olive Oil - \$22.95 per person*

*Plated lunch entrees, with the exception of the pasta and salad entrees, are accompanied by a chef's choice of starch and vegetables of the season, an assortment of warm rolls & sweet butter*

### ***Dessert***

*Warm Berry Crisp*

*Mini Cheesecake of the moment*

*Strawberry Shortcake*

*Chocolate-Raspberry Cake*

*Ultimate Chocolate Cake*

*Coffee, Decaffeinated Coffee, Assorted Teas & Iced Tea*

*Add Assorted Sodas at \$2.50 each*

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## ***Additional Offerings***

### ***Harvest Display***

*Smoked Cheddar, Gorgonzola, Horseradish Havarti, Monterey Jack, Swiss, and Cheddar Cheese Display  
Accompanied with Fresh Seasonal Fruit, and an Assortment of Crackers and Flatbreads  
\$6.50 per person*

### ***Vegetable Crudité***

*Crisp Vegetable Crudité accompanied with Seasonal Dip  
\$4.25 per person*

***Please inquire a selection of hot and cold hors d'oeuvres***

## ***PUNCHES AND SPECIALLY BEVERAGES***

### ***Champagne Punch***

*\$45.00 per gallon*

### ***Mimosa Bowl***

*\$55.00 per gallon*

### ***Fruit Punch with Fresh Fruit Garnish***

*\$40.00 per gallon*

### ***Hot-Mulled Cider (seasonal)***

*\$45.00 per gallon*

*1 gallon serves approximately 20 guests*

## ***WINE SERVICE***

***Quality House Brands:*** *Coastal Vines (California) Chardonnay, Cabernet Sauvignon, Merlot or White Zinfandel  
\$25.00 per bottle*

***Premium House Brands:*** *Mezzacorona (Italy) Pinot Grigio or Pinot Noir  
\$32.00 per bottle*

***Super Premium House Brands:*** *Kenwood (Sonoma, California) Chardonnay, Cabernet Sauvignon,  
Merlot, Pinot Noir or Pinot Noir Rose  
\$40.00 per bottle*

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